TABLEHOPPING WITH DAVE

An exclusive late-night dinner with renowned musician Quincy Jones Thursday Sept. 27, 2007 at 9-30 p.m. was held at Café Milano, in Georgetown. Prior to the Café Milano dinner, Mr. Jones was taping "An Evening With Quincy Jones" as part of the HistoryMakers series on PBS-TV, recorded at George Washington University’s auditorium. (www.TheHistoryMakers.com).

On Saturday, Oct. 13, from 11 a.m. to 4 p.m., the 14th Annual Taste of Georgetown, a benefit for the Georgetown Ministry Center’s homeless assistance programs, features the flavors of Georgetown with more than 30 Georgetown restaurants and wine providers. Located along Wisconsin Avenue, N.W., in Georgetown, food and wine connoisseurs can sample high-end cuisine from regionally recognized restaurants for $5 per tasting, five tastings for $20, or unlimited tastings for $100. Wine tastings are free. The event features a New and Old World wine pavilion, children’s activities, and the melodies of Six String Theory, Tara Andersen Trio, Blues Alley Youth Orchestra, and Blues Alley All-Stars. Participating restaurants include 1789, Agraria, Baked and Wired, Blue Gin, Cabanas, Café Bonaparte, Chadwicks, Chez Mama-San, Filomena Ristorante, Fahrenheit, Hook, La Chaumière, J Paul’s, Kafe Leopold’s, Manhattan’s Seafood Grill, Martin’s Tavern, Mendocino Grille and Wine Bar, Mie N Yu, Morton’s, Neyla, Old Glory BBQ, Paolo’s, Red Ginger, Ruby’s, Sea Catch, Seasons, Ristorante Piccolo and more!

The Taste of Georgetown wine pavilion will feature red and white wine tastings by Bacchus Wine Cellar, French Wine Society, and Potomac Wine and Spirits.

The Golden Triangle space (1700 K Street, NW) that used to house Jimmy’s on K Street arrives Restaurant K by Alison Swope, who cooks up original Contemporary American fare with plenty of vegetarian options, as well as Mexican-influenced dishes from her now-shuttered restaurant, Andale; splashy artwork brightens the comfortably clubby space, and its long polished bar is a lively perch for power types — and local denizens of the burgeoning neighborhood — at lunch and happy hour. 202-974-6545.

If you’re one of those people “who think of the dinner table as a trap that’s killing them” (as Julia Child once said), let fitness guru Johnny O’Connor and chef Jamie Stachowski help you recalibrate your taste buds to appreciate healthful flavors at an October 6 seminar and dinner at Restaurant Kolumbia sponsored by the American Institute of Wine and Food-DC. Then practice what they preach by digging into a healthy yet delicious three-course meal featuring butternut squash soup with pesto, shrimp-and-vegetable kebabs and a fig-and-orange dessert, along with wine (5:30–7 PM; $70 per person; $60 for AIWF members; 202-333-0421).

2005 Bordeaux wines, widely acclaimed as the greatest vintage in centuries, are the focus of Blue Duck Tavern’s five-course wine dinner prepared by chef Brian McBride on Oct. 23; representatives of Château Louville Barton, Château Cos d’Estornel and Château Lynch-Bages will introduce the seven yet-to-be released wines that will be paired with the lobster salad and the braised lamb that make up the first and second courses, as well as the seven older vintages that accompany the duck, cheese and dessert courses; the evening will kick off with a champagne reception (7 PM; $200 per person; 202-966-0445 or 202-966-4400).

Bangkok Bistro

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